

Château Bellegrave 2017 Vintage

Our privileged terroir escaped the spring frost!

After a relatively dry winter, spring weather was very beautiful and bud break particularly early. Flowering took place under ideal conditions.

Unfortunately, Bordeaux was hit by a frost in late April, the worst since 1991, with disastrous results. However, our terroir were totally spared, which enabled the vines to continue growing and for the grapes to ripen well. The great diurnal temperature variation at the end of the growing season was conducive to good colour in the grapes.

«We are aware that we are very fortunate to be among those estates that were totally spared by a terrible climatic accident. We were therefore able to produce a generous crop of good, homogeneous quality. The wines are concentrated, deeply-coloured, and aromatic, with beautiful balance – wines that have nothing to be ashamed of when compared to the outstanding 2015s and 2016s...»



Ludovic & Julien Meffre - March 2018

CHÂTEAU BELLEGRAVE 2017

Harvest dates : September 15th to 29th 2017
Blend : 62% Cabernet Sauvignon, 38% Merlot
Maturing : 12 months aging, 40% new barrels
Bottling date : June 2019
Yield : 54 hl/ha
Production : 32 000 bottles
Alcohol by volume : 13%

THE ESTATE

Surface Area : 8,75 ha
Soil : Garonne gravel
Average age of the vines : 25 years
Encépagement : 65% Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc
Density : 8333 vines/ha
Pruning : Guyot double
Winemaking : Temperature control, maceration in cool conditions, 3 weeks of vatting, traceability monitoring.
Maturing : 12 months in barrels, % of new oak depending on vintages (french oak), selection of cooperages.
Second wine : Les Sieurs de Bellegrave
Owners : Ludovic & Julien Meffre